

CLAIMS

1. A chewable capsule comprising an encapsulating shell and a filling contained within the encapsulating shell, wherein
 - 5 an outer diameter of said encapsulating shell ranges from 14 mm to 25 mm,
a mass of said encapsulating shell ranges from 10 % to 20 % to the total mass of said chewable capsule,
a quantity of said filling contained within said encapsulating shell ranges from 1400 mg to 3000 mg, and
 - 10 said encapsulating shell contains gelatin.
2. The chewable capsule as set forth in claim 1, wherein said encapsulating shell contains 30 to 200 mass parts of glycerin and 1 to 200 mass parts of a crystal precipitating agent per 100 mass parts of gelatin.
- 15 3. The chewable capsule as set forth in claim 2, wherein at least a part of said crystal precipitating agent is exposed to a surface of said shell as a crystal.
4. The chewable capsule as set forth in any one of claims 1 to 3, wherein said
 - 20 content is a liquid oleophilic substance having a viscosity of not more than 2 Pa·s at 25°C.
5. The chewable capsule as set forth in claim 4, wherein said content contains one or more selected from the group consisting of an animal or vegetable oil, a phospholipid,
25 and a ceramide.

6. The chewable capsule as set forth in claim 4, wherein said content contains one or more selected from the group consisting of a monounsaturated fatty acid having 20 carbon atoms and/or a derivative thereof, and one or more selected from the group
5 consisting of a monounsaturated fatty acid having 22 carbon atoms and/or a derivative thereof.

7. A process for producing the chewable capsule as set forth in claim 1, comprising: a step of molding a capsule-like molded product with a shell material liquid which
10 contains gelatin, and a step of drying said molded product, wherein

in said step of drying, first drying for 10 to 12 hours is performed in an atmosphere in which humidity is controlled to be within a range of $\pm 5\%$ and a temperature is controlled to be within a range of $\pm 2^{\circ}\text{C}$ with respect to first conditions of a humidity of 30% to 50% and a temperature of 20°C to 30°C , respectively,

15 after said first drying, aging for 2 to 3 hours is performed in an atmosphere in which humidity is controlled to be within a range of $70\% \pm 5\%$ and temperature is controlled to be within a range of $25^{\circ}\text{C} \pm 2^{\circ}\text{C}$, and

after said aging, second drying for 35 to 70 hours is performed in an atmosphere in which humidity is controlled to be within a range of $\pm 5\%$ and temperature is
20 controlled to be within a range of $\pm 2^{\circ}\text{C}$ with respect to the second conditions of a humidity of 30% to 50% and a temperature of 20°C to 30°C , respectively.